

Veal Campagnola

Serves: 1

Prep time: 10 Minutes

Cooking time: 20 Minutes

Ingredients:

- 2 large slices silverbeet leaves (Spinach), stalks removed
- ½ tablespoon butter
- 1 good size veal steak or 2 small
- 1 tablespoon butter **extra**
- 1 tablespoon plain flour
- salt and pepper
- ½ cup grated mozzarella cheese
- 1 cup (good quality) tomato passata sauce



*A simply delicious dish loaded
with Italian flavours*

Method:

- Wash the spinach leaves, shake off excess water, roll and slice
- Place silverbeet in a saucepan over low-medium heat, stir until it wilts, then stir the butter through
- Pound the veal steak with a meat mallet till thin and flat
- Dust the steak with flour
- Heat the extra butter in a frying pan and cook the veal steak 2-3 minutes on each side until just cooked
- Top the steak with the wilted silverbeet
- Then cover the spinach with mozzarella cheese
- Pour the tomato passata sauce **around** the steak (not on it),
- Place lid on pan and simmer till cheese melts
- Gentle lift the steak out of the pan and place onto a serving plate, pour the sauce around it and serve